

dinner



this & that

HAND-DIPPED ELLSWORTH CHEESE CURDS	9
spotted cow ale battered with a dill ranch sauce	
ARTICHOKE & FOUR CHEESE FONDUE	10
toasted artisanal bread	
BUCKET OF SHRIMP	11
baker's dozen, tangy cocktail sauce & fresh lemon wedges	
DESIGNER DEVEILED EGGS	3
chicken eggs, smoked tomato aioli & bacon chip	
TRL DIRTY FRIES	10
fries, BBQ smoked pork, bacon, mushrooms & co-jack cheese all resting on top of spotted cow cheese sauce	

flat breads

PROSCIUTTO & ARUGULA	10
basil pesto, tomatoes, shaved prosciutto, provolone & parmesan cheeses, baby arugula	
WILD MUSHROOM & ASPARAGUS	10
wild mushroom medley, asparagus, sundried tomatoes, rosemary olive oil & feta cheese garnished with a cherry balsamic glaze	

on the side

STEAMED BROCCOLI	4
ROASTED BRUSSELS SPROUTS WITH BACON	4
BABY RED GARLIC MASHED POTATOES	4
MINNESOTA WILD RICE PILAF	3
SMOKEHOUSE POTATO SALAD WITH BACON	4
HOUSE SALAD	4

soups & salads

	side	meal
CHICKEN & WILD RICE SOUP	4	7
FEATURED SOUP	4	6
CAESAR SALAD	5	8
fresh cut romaine lettuce, homemade croutons, parmesan cheese & a lemon wedge		
FALL SQUASH SALAD		10
field greens, butternut squash, asparagus, dried cranberries, candied walnuts & goat cheese dressed with a tart cherry & port vinaigrette		
APPLE & SPICED PECAN SALAD		8
field greens, spiced pecans, dried apricots, red onion, sliced apple & white wine vinaigrette		
FORK & KNIFE WEDGE SALAD		10
cut to order iceberg lettuce, thick cut bacon, carrots, radish, tomatoes, smoked bleu cheese & served with choice of dressings		
Add to any salad:	seared salmon	6
	grilled chicken breast	4

weekly specials

	small	large
FRIDAY NIGHT FISH FRY	11	13
pale ale-dipped haddock, slaw & fries		
SATURDAY NIGHT PRIME RIB*	23	27
served with horseradish sauce & choice of 1 side		

For gluten free or dairy free selections, please ask your server for our special dietary needs menu.

Groups of 8 or more may be subject to a 20% service charge.

the grill

all steaks & pork chops are hand-cut & garnished with herbed butter; served with house salad & choice of 2 sides

10 OZ BLACK ANGUS TOP SIRLOIN*	24
12 OZ BLACK ANGUS RIB EYE*	28
8 OZ CENTER CUT BONELESS PORK CHOP	18

Add to any steak:

wild mushrooms	1	wisconsin bleu cheese	2
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burgers & sandwiches

all our burgers are half-pound angus beef patties served on an egg kaiser bun with your choice of fries, lodge chips, signature pecan feta slaw or smokehouse potato salad (substitute a cup of soup or salad for 2)

TRL BURGER*	9
lettuce, tomato, onion & pickle	
WESTERN BURGER*	12
bacon, cheddar cheese, bourbon BBQ & tobacco onions	
PORK³ SANDWICH	10
smoked pork, shaved ham, natural cured bacon served with a whole-grain mustard aioli, swiss cheese, pickled red onions on an artisanal italian roll	
LODGE CLUB	10
roasted chicken breast, bacon, avocado, cheddar, tomato, field greens & garlic mayo on 8 grain bread	
BLACKENED WHITE FISH SANDWICH	11
pan-seared white fish seasoned with blackening spices, tomato, bacon & leaf lettuce served with zesty chipotle lime mayo on an egg kaiser bun	

*consuming raw or uncooked meats, poultries, sea food, shell fish or eggs may increase your risk of food borne illnesses.

from the water

includes house salad & choice of dressing

HAND-BREADED WALLEYE	24
baby red garlic mashed potatoes, steamed broccoli, lemon tartar sauce topped with maître d' butter	
PAN-SEARED SCALLOPS	26
baby red garlic mashed potatoes, roasted brussels sprouts with bacon & a brown butter cream sauce	
GRILLED SALMON	25
sweet potato hash, wild rice pilaf & a cranberry beurre blanc	

local favorites

includes a house salad & choice of dressing

CREAMY BROWN BUTTER CAVATAPPI PASTA	15
brown butter alfredo, roasted wild mushrooms, spinach & petite tomatoes	
GRILLED CHICKEN BREAST	18
pan-roasted baby potatoes, roasted brussels sprouts with bacon, forest mushrooms & a cherry balsamic	
TENDERLOIN TIPS	20
pan-seared beef tenderloin tips with bacon & mushrooms, beef jus, baby red garlic mashed potatoes & peppered honey glazed carrots	

scratch made desserts

BANANA WALNUT CAKE	5
cinnamon & brown sugar ice cream, salted caramel	
"HOT CHOCOLATE" CHEESECAKE	5
swiss chocolate cheesecake with marshmallows, graham cracker crust, chocolate ganache & whipped cream	
WARM APPLE TART	6
apple tart, chantilly cream, caramel	

drinks



featured craft cocktails

TRL SIGNATURE OLD FASHION	8
tart cherry infused brandy, house crafted bitters & orange	
HOT APPLE CIDER	9
fall spiced whiskey, apple cider, orange zest	
WHISKEY SOUR	8
wild turkey bourbon, house sour mix, egg white & bitters	
BLOOD ORANGE BOURBON	7.50
bulleit bourbon, blood orange juice, simple syrup & soda	
WHITE PEACH BELLINI	7.50
white peach puree, angostura bitters, champagne	
ROSEMARY & CRANBERRY INFUSED GIN & TONIC	7.50
rosemary & cranberry infused gin, jack rudy tonic	
OLD SOUR MULE	8
korbel brandy, ginger beer, house sour mix & house bitters	
CINNAMON WHITE RUSSIAN	7.50
espresso & cinnamon infused vodka, kahlúa, cream	

beverages

	small	large
JUICE	2	3.25
ASSORTED SODAS		3
ICED TEA / LEMONADE / BOTTLED WATER		3
MILK 2%, skim, chocolate		3
COFFEE / RISHI HOT TEA / HOT CHOCOLATE		3

martinis

CLASSIC COSMO MARTINI	7.50
citron vodka, cointreau, cranberry juice & splash of lime	
HENDRICKS GIN MARTINI	10
hendricks cucumber infused gin, dry vermouth & served with an olive & twist of cucumber	
CARAMEL APPLE MARTINI	8
apple pucker, midori, vodka, pineapple juice & caramel	

beers

WISCONSIN BREWS	3.50-4.50
Pearl Street Brewery — La Crosse	
Downtown Brown (tap), Pale Ale, El Hefe, Java Lava, Seasonal Bottle	
New Glarus Brewery — New Glarus	
Spotted Cow (tap), Moon Man IPA, Seasonal Bottle	
Leinenkugel's Brewery — Chippewa Falls	
Leinenkugel's Honey Weiss	
DOMESTIC & MICRO BREWS	3.50-4.50
Angry Orchard Cider, Miller Lite, MGD 64, High Life, Bud, Bud Light, Blue Moon, Coors Light, Michelob Golden Draft Light, Smirnoff Raspberry, Alaskan IPA, Title Town Green 19 IPA	
IMPORTS	4.50
Heineken, Guinness, Corona, Stella Artois, Kaliber (NA)	

white wines

	glass	bottle
BLEND , Chateau La Graviere Entre Deux Mers <i>France</i>	6	22
CHARDONNAY , La Crema, <i>Sonoma Coast</i>	10	42
CHARDONNAY , Stone Cellars, <i>California</i>	6	22
CHARDONNAY , Three Thieves, <i>California</i>	7	28
MOSCATO , Luccio, <i>Italy</i>	6	20
PINOT GRIGIO , Piccini, <i>Italy</i>	7	28
PINOT GRIGIO , Stella, <i>Umbria</i>	7	28
RIESLING , Clean Slate, <i>Mosel</i>	7	28
SAUVIGNON BLANC , Nicolas, <i>France</i>	6	22
WHITE ZINFANDEL , Grand Cru, <i>California</i>	5	20
sparkling wines & ports	glass	bottle
DOM PERIGNON CHAMPAGNE , <i>France</i>		200
MOET IMPERIAL WHITE STAR CHAMPAGNE , <i>France</i>		90
TAVERNELLO PROSECCO , <i>Italy</i>	6	22
SEGURA VUIDAS , <i>Spain</i>		20
SEGURA VUIDAS , <i>Spain</i>	split	7
DOMAIN STE. MICHELLE BRUT , <i>Washington</i>		45
PORT 20 year , Ramos Pinto, <i>Portugal</i>	10	
PORT 10 year , Ramos Pinto, <i>Portugal</i>		

red wines

	glass	bottle
BLEND , 19 Crimes the Warden, <i>Australia</i>	8	32
BLEND , Frog Prince, <i>Napa</i>	10	40
BLEND , Ravenswood Besieged, <i>California</i>	10	42
BLEND , Ménage A Trois, <i>California</i>	6	25
BLEND , Bootleg, <i>California</i>		60
BORDEAUX , Chateau La Grange Clinet Cotes, <i>France</i>	8	32
CABERNET , H3, <i>Washington</i>	7	30
CABERNET , Nectar Bordeaux, <i>France</i>	6	20
CABERNET , Stone Cellars, <i>California</i>	6	22
MALBEC , Layer Cake, <i>Argentina</i>		35
MALBEC , Nicolas, <i>Southern France</i>	6	22
MERLOT , 14 Hands, <i>Washington</i>	6	24
PINOT NOIR , Cloudfall Monterey, <i>California</i>	8	32
PINOT NOIR , Meiomi, <i>Sonoma</i>	9	35
ZINFANDEL , Big Smooth Old Vine, <i>California</i>	10	42
ZINFANDEL , Campus Oaks, <i>California</i>	8	32